Hood's Pills cure all Liver Ills. The Greatest Medical Discovery

of the Age. KENNEDY'S MEDICAL DISCOVERY.

DONALD KENNEDY, OF ROXBURY, MASS., Has discovered in one of our common pasture weeds a remedy that cures every kind of Humor, from the worst Scrofula

down to a common Pimple. He has tried it in over eleven hundred cases, and nover failed except in two cases (both thunder humor). He has now in his possession over two hundred certificates of its value, all within twenty miles of

A benefit is always experienced from the first bottle, and a perfect cure is war-ranted when the right quantity is taken. When the lungs are affected it causes shooting pains, like needles passing through them; the same with the Liver of Bowels. This is caused by the ducts being stopped, and always disappears in a week after taking it.

If the stomach is foul or butous it will cause squeamish feelings at first.
No change of diet ever necessary. Eat the best you can get, and enough of it. Dose, one tablespoonful in water at bed-time, and read the Label.

Positively cure Bilious Attacks, Constipation, Sick-Headache, etc. 25 cents per bottle, at Drug Stores. Write for sample dose, free.

J. F. SMITH & CO. Prop. New York.



HE CAUGHT ON. The Boy from the Country Proved an Ant

Pepil. A good story is going the rounds of a bright but unsophisticated youth from the country who had influence enough to get him a good berth in a New York agency, says the Prooklyn Citizen. The managing partner was much pleased with the youth's manliness, and, after having given him full instructions as to

England. "Of course," said the manager, "we expect you to be economical in your expenses, and to keep a detailed account of them."

his duties, sent him to canvass in New

It was not likely that the youth from the country was going to escape guying by his wiley coemployes.

"It's a great thing in our line," said one, "to be well dressed. Good clothes,

well made, go a great way with our cus-"Well, I'm all right in that respect," said the youth, "am I not?"

"I guess you'll do for this journey." said another, "for, of course you'll get a suit of clothes out of your first trip.' The youth accomplished his journey, and on his return presented to his manager an itemized bill of expenses. The

manager glanced it over and said: "I don't understand this last item: 'One suit of clothes thirty-five dollars.' What does that mean?"

'Why, I understood I was to put that in the bill," was the reply. "Oh, dear, no!" the manager said. "We can't go so far as that. The other items are all right, but that must

come out." On the youth's return from his second trip he gave the manager a bill of ex-The manager looked it over

"Ah! That's all right. There's no suit of clothes here."

"Oh, yes, there is," the youth exclaimed, with a bright smile, "it's there, but you don't see it."

BLACK BUCK HUNTING. Queer Method by Which Natives of India

Capture the Graceful Animal. The black buck of India is a very graceful animal weighing between thirty and fifty pounds. The hide of the male when full grown is of inky blackness on the back, while the belly is as white as snow, the contrast being very striking, says a writer in St. Nicholas. The horns are black and spiral in shape and in length measure about eighteen inches, although they have been known to reach twenty-six inches. The animals are usually found in herds and are difficult to approach on foot, as the bucks toss their heads into the air from time to time in a very graceful manner and some of them are almost sure to detect any attempt at stalking. They are at times hunted on horseback, but the usual method in many sections is to use a conveyance very much like the back of a horse, only shorter, and made of wood. This is on wheels, is drawn by bullocks and is called a jungle cart. It is very close to the ground and from both sides project flat pieces of wood upon which the feet rest. The inside is hollow and holds ammunition and luncheon. It is believed that they take the queer little wooden arrangement on wheels for a plow, and consequently are not much alarmed as it draws nearer them in ever-decreasing circles. The bullocks move at the word of command and are accompanied by a shikaree or gative hunter. The bucks never seem to fear the inhabitants, doubtless having learned they are without guns and

therefore not to be dreaded.

BREAD MAKING.

BY CYRUS EDSON, M. D.,

Health Commissioner, New York City. It is necessary, if one would undermaking, to fully comprehend the present theory held by scientists of germs and the part played by them in disease. The theory of disease germs is merely of the blood or tissues, and destroys called raising the bread. them, at the same time producing new

What is meant by "raising" bread is These are placed in the oven and worth a few words. The introduction baked. But the very moment the of the yeast into the moist dough and warmth and moisture attack the mix-

But the germs of the greater part of mechanical. The dough, which was the germ diseases, that is, of the infec- before a close-grained mass, is now tious and contagious diseases, will de- | full of little holes, and when cooked in being in the body of a human being, call light. This porous quality of

"DISEASE GERMS FOUND THEIR WAY INTO THE YEAST BREAD."

of the starch into glucose and then de- ceedingly plain. composes the glucose by changing it acid gas and alcohol.

Now the gluten, which is also a constituent of dough and moist starch, nidus for the development of germs of disease as well as for the yeast germs. The germs of cholera, as of typhoid fever, would, if introduced into dough, find very favorable conditions for their growth.

I do not wish to "pose" as an alarmstomachs of the people who eat bread But while I am not afraid that cholera yeast-raised bread, I have not the slightest cause to doubt that other diseases have been and will be carried about in the bread

I have met journeymen bakers, suffering from cutaneous diseases, working the dough in the bread trough with naked hands and arms. I suppose I need scarcely say this was put a stop to in very short order. I have no reason to suppose bakers are less liable to cutaneous diseases than are other men, and I know, as every housewife knows, yeast-raised bread must be worked a long time. This is an exceedingly objectionable thing from the standpoint of a physician, and for the reasons that the germs of disease which are in the air and dust and on stairways and straps in street cars, are most often collected on the hands. So well do physicians know this that there is no ablution practical equal to that which they undergo before they perform any kind of surgical operation. Any person who has ever kneaded dough understands the way in which the dough cleans the hands. In other words, this means that any germs which may have found a lodging place on the hands of the baker before he makes up his batch of bread are sure to find their way into the dough, and once there, to find all the conditions necessary for subdivision and growth. This is equivalent to saying that we must rely on heat to kill these germs, because it is almost certain that they will be there. Now underdone or doughy bread is a form

which every man and woman has seen. It is a belief as old as the hills that underdone bread is unhealthful. This reputation has been carned for it by the experience of countless generations, and no careful mother will wish pounded from impure ingredients, her children to eat bread that has not or those which are not combeen thoroughly cooked. The reason given for this recognized unhealthfulness has been that the uncooked yeast dough is very difficult to digest, and not be used. this reason has value. No one but a It is well to sound a note of warning physician would be apt to think of dis- in this direction or the change from ease germs which have not been killed the objectionable yeast to an impure during the process of baking as a baking powder will be a case of jumpcause of the sickness following the ing from the frying pan into the fire.

use of uncooked yeast bread. Yet this The best baking powder made is a result from this cause is more than shown by analysis, the "Royal." It probable. I have not the slightest contains absolutely nothing but cream doubt that could we trace back some of tartar and soda, refined to a chemof the cases of illness which we meet | ical purity, which when combined unin our practice we would find that der the influence of heat and moisture germs collected by the baker have produce carbonic acid gas, and having found their way into the yeast bread, done this, disappear. Its leavening that the heat has not been sufficient to strength has been found superior to destroy them, that the uncooked yeast other baking powders, and as far as I bread has been eaten and with it the know, it is the only powder which will pretty daughter the very first day he colonies of germs, that they have raise large bread perfectly. Its use found their way into the blood and avoids the long period during which the house where the young man was that the call for our services which the yeast made dough must stand in trying to make himself agreeable, and

of events. I have already pointed out that the germs of disease are to be found in cream of tartar and soda, are perfectly the air and dust. The longer any sub- harmless even when eaten. But they stance to be eaten is exposed to the are combined in exact compensating ing over in the cornfield a little while air, the greater the chance that germs | weights, so that when chemical action will be deposited on it. Bread raised begins between them they practically erville Journal with yeast is worked down or kneaded | disappear, the substance of both baytwice before being baked and this pro-cess may take anywhere from four acid gas. More than this, the proper He tells me he is going out with a comhours to ten. It has, then, the chance method of using the powder insures pany next season which will produce of collecting disease germs during this the most thorough mixing with the 'Fireman Fred." "Indeed; what does

when introduced into a mixture of glu-, process, which fills the dough with cose or starch, in the presence of germs and filth, and without the long warmth and moisture sets up a fer- period during which the raising process dough the yeast first changes a portion in the avoidance of the germs is ex-

But while we can easily see the daninto two new substances, viz., carbonic gers which attend the use of yeast it is certain that the vesiculating fect produced by it on the dough is to the affords, with the latter, an excellent that every particle of gluten produces peated. There are also some moths its little bubble of gas and that therechanical results equally as good, that the subject. The "mourning cloak" ist, nor am I willing to say there is is, that will produce minute bubbles of butterfly-a dark species with a light very much chance of the germs of carbonic acid gas throughout the mass | border in its wings-makes a cry of typhus and of cholera reaching the of dough. Now it is in no way diffi- alarm by rubbing its wings together. cult to produce carbonic acid gas chemthese are not hard to find.

SUME SANITARY ASPECTS OF ing each of which it may gather the stirred around in it. The mixture is dirt containing the germs from the then sifted several times and this inbaker's hands. As no bread save that sures that in every part of the flour raised with yeast, goes through this there shall be a few partielas of the long process of raising and kneading powder. The salt and milk or water so no bread save that raised with yeast being added, the dough is made up as stand the sanitary aspects of bread has so good a chance of gathering quickly as possible and moulded into the loaves."

the name given to the knowledge had the addition of heat when the pan is ture of eream of tartar and soda, these of those germs by medical men, a placed near the fire produces an epor- two ingredients chemically combine knowledge which is the result of in- mous growth of the yeast fungi-the and carbonic acid or leavening gas is numerable experiments. Being this, yeast "germ," in other words. These evolved. The consequence may be the old term of a "theory" has become fungi effect a destructive formentation seen at a glance, the bread is raised a misnomer. A germ of a disease is a of a portion of the starchy matter of during the time it is baking in the plant, so small that I do not know the flour-one of the most valuable oven, and this is the most perfect of how to express intelligibly to the gen- nutrient elements in the flour. The all conceivable methods of raising it. eral reader its lack of size. When this fermentation produces carbonic acid | Here, then, there is no chance for germ is introduced into the blood gas, and this, having its origin in germs of disease to get into the dough or tissues of the body, its accevery little particle of the starch and thence into the stomach, more tion appears to be analogous to that which is itself everywhere in the flour. than that the bread is necessarily as which takes place when yeast is added pushes aside the particles of the dough sweet as possible, there having been to dough. It attacks certain elements to give itself room. This is what is no time during which it could sour. This involves the fact that the bread It needs but a glance to see that it so made will keep longer, as it is less is, in its effects on the dough, purely likely to be contaminated by the germs

that affect the souring process. It will be strange if the crowds of visitors to the world's fair do not greatvelop or increase in number without this condition is what we ordinarily ly increase the number of contagious disease, which we will have to treat. provided always you give them the bread enables the stomach to rapidly Under these circumstances is it not proper conditions. These conditions and easily digest it, for the gastric folly of follies to open a single chanare to be found in dough which is be- juices quickly soak into and attack it nel through which these germs may ing raised with yeast. They are from all sides. The fermentation of reach us? Is it not the part of wisdom warmth, moisture and the organic the dough, however, uses up a portion to watch with the greatest care all matter of the flour on which the germs, of the nutrient elements of the loaf, that we cat and drink, and to see that If it be possible, therefore, to produce none but the safest and best methods It is necessary to remember at this a light porous lenf without this de- are employed in the preparation of our point that yeast is germ growth, and struction and without the "kneading" food? To me it seems as though there could be but one answer to questions

like these. I have shown the danger of using the yeast raised bread, and with this I have shown how that danger may be avoided. The ounce of prevention which in this case is neither difficult nor expensive is certainly worth many pounds of cure, and the best thing about it is that it may be relied on almost absolutely. Those who during the coming summer eat bread or biscuits or rolls made at home with Royal baking powder may be sure they have absointely stopped one channel through which disease may reach them.

Note.—Housekeepers desiring informa-tion in regard to the preparation of the bread which Dr. Edson for sanitary reasons so strongly urges for general use, should write to the Royal Baking Powder Com-pany, New York.

HOW INSECTS MAKE MUSIC.

Katydids Rub Their Shoulder Blades and Grasshoppers Strike Their Wings. Everybody is familiar with the music

of the katydid. Here, again, says the Washington Star, it is the male that has the voice. At the base of each wing cover is a thin membraneous mentation. If the mixture be a starchy goes on, the gain in food and the gain plate. He elevates the wing covers and rubs the two plates together. If you could rub your shoulder blades together you could imitate the operation very nicely.

Certain grasshoppers make a sound when flying that is like a watchman's last degree perfect. By this I mean rattle-clackety-clack, very rapidly reand butterflies which have voices. The fore the bread is properly raised - that | "death's head" moth makes a noise is, it is raised everywhere. It is ap- when frightened that strikingly reparent that if we are to substitute any sembles the crying of a young baby. other system of breadmaking we must How it is produced is not known, have one which will give us, first, me- though volumes have been written on

The katydids, crickets, grasshoppers which has been raised with yeast. | leally, but when we are working at and other musical insects are all exbread we must use such chemicals as aggerated in the tropics, assuming and typhus will be greatly spread by are perfectly healthful. Fortunately giant forms. Thus their cries are proportionately louder. There is an East The evils which attend the yeast- Indian cicada which makes a remarkmade bread are obviated by the use of ably loud noise. It is called by the a properly made, pure and wholesome | natives "dundub," which means drum. baking powder in lieu of yeast. Bak- From this name comes that of the ing powders are composed of an acid genus, which is known as dundubia.

The "deathwatch" is a popular name

They make a ticking sound by stand-

ing on their hind legs and knocking

their heads against the wood quickly

specting the noise produced by these

insects, which is sometimes imagined

Entomologists have succeeded in re-

cording the cries of many insects by

the ordinary system of musical nota-

tion. But this method does not show

the actual pitch, which is usually sev-

eral octaves above the staff. It mere-

ly serves to express the musical inter-

vals. It is known with reasonable cer-

tainty that many insects have voices

so highly pitched that they cannot be

heard by the human ear. One evidence

of this fact is that some people can dis-

tinguish cries of insects which are not

He Had Seen the Searecrow.

One Somerville young man, who has

just been spending a fortnight in the

country, lost all chance of making a

favorable impression on the farmer's

came. Her father came by the front of

"This is my father, Mr. Smythe."

"Oh, yes," responded the young man.

to be a warning of death.

audible to others.



BREAD WITHOUT YEAST-"THE MOST PERFECT OF ALL CONCEIVABLE WAYS OF RAISING IT."

and an alkali which, if properly com- This is one of the few scientific terms bined, should when they unite at once derived from the Sanskrit. destroy themselves and produce carbonic acid gas. A good baking powder applied to certain beetles which bore does its work while the loaf is in the into the walls and floors of old houses oven, and having done it, disappears. But care is imperative in selecting the brand of baking powder to be certain that it is composed of non-injurious chemicals. Powders containing superstitions have been entertained realum or those which are combined in proper proportion or carefully mixed and which will leave either an acid or an alkali in the bread, must

The best baking powder made is, as followed, has rounded off this sequence order that the starch may ferment and the girl introduced him, saying: there is also no kneading necessary.

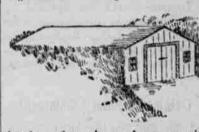
The two materials used in the Royal process of raising and it has two peri-ods of working down or kneeding dur-taken, it is mixed with the flour and Eagle. FARM AND GARDEN.

HILLSIDE CELLAR. & Few Words About Ice and Cold Storage

The handling of fresh meat is directly dependent upon artificial refrigeration and in no other direction are its benefits more marked or widespread. The cattle of the western plains have become the daily food of those living at the antipodes. In ten years, from 1880 to 1891, the imports of fresh beef and mutton into Great Britain increased from 400 to nearly 3,300,000 carcasses. During the same period the beef exports alone from the United States advanced from 50,500 to 101,500 tons.

Not only are meats carried in refrigerator vessels from America and the antipodes to England, but within a year Australian milk has been shipped in frozen blocks in such quantities as to be retailed in the streets of London for four cents per quart. Butter, cheese, eggs, fruits and other perishable products are likewise transported enormous distances by rail or water, without injury to the quality and at a low cost for freight.

It is well known that cellars which are dry, cool and well ventilated are of great service in preserving fruit and vegetables, and storage cellars without



ice have been in use for years with profit and convenience to their owners. A convenient place is to locate them in the side of a slight hill as shown in the

following figure: An excavation the width of the cellar is made, the earth being thrown up against the outside of the stone wall, which is built on the lower hillside. The opposite wall is formed by the cut face of the hill. The rear end is constructed in the same manner as the lower hillside. The front wall and doors are made of a double thickness of boards, with 6 inches inclosed space filled with sawdust. For a cellar 100 feet deep the estimated cost is \$100, no skilled labor being required. Large storage room is provided in such a cellar; 50,000 celery plants have been ac-commodated and hundreds of bushels of vegetables, apples and other fruits have been held during the fall and winter. On large fruit farms such a building designed to properly care for fruit during shipping and packing and as a storehouse for temporary use is a necessity. It is at times of great market gluts that the cold storage shed is of the greatest value. Oftentimes by saving a crop for a week the prices realized will be double what would otherwise be obtained.-Farm and

LOCATION FOR APIARY. Some Excellent Advice from an Experi

enced Beckeeper. If I were at liberty to choose a loca tion where I desired, and could find such a one, it would be in a place where the land sloped gently to the southeast, with pasturage as follows, says Mr. Doolittle in American Be Journal: Some willow to stimulate early brood rearing, with sugar maples to follow; then apple blossoms, as an insurance of plenty of honey from apple to white clover, which should be abundant. Next, I should want plenty of basswood, and that on a hillside or mountain, so as to prolong its bloom, and lastly where buckwheat was raised. Of course, if asters and golden rod could be plenty in the fall, it would be still better. But most of us have other ties beside the bees to fix our location, and so we have to put up with such a one as we have, and the man is to be honored that can be contented and bring about good results with only limited bee pasturage at his own home where duty calls him to remain. If I could have but one of the above named sources of honey I would select basswood first, clover second, and lastly buckwheat. From all sources of information I can gather, basswood is the greatest honey producer in the United States, for the length of time it is in bloom. The lay of the land is not of so much importance as the forage, for tight fences or belts of evergreen can be placed around the beeyard to protect it from high winds. I would have the hives face the south or east, if possible, as the bees start earlier in the morning than when they face the north and west; also our prevailing winds are from the direction last mentioned.

FACTS FOR FARMERS.

SHARP plows save the farm teams. HELP costing the least money is not always the cheapest.

SURPLUS earnings cannot be invested in anything that will pay much better than a good barn. You cannot afford to buy all your

home supplies, no matter how big crops you grow to sell. Opp times can be used to advantage

in cutting weeds which will seed a little later if let alone. EXPERIENCE is a costly school. Then profit by the experience of others by

reading the farm papers and experiment station bulletins. If you have no shed or shelter of any kind for the farm wagon, run it under some shade trees. The hot sunshine following a rain injures it more than

CURE clover hay as carefully as possible. It is excellent feed when nicely cured, but loses much of its value if leached in curing or handled when so dry that its leaves fall off badly.

Aport a system of rotation of crops which is adapted to the conditions found on your farm. Different crops require different food elements and some need the elements which others add to the soil.

The Object in Plowing. The object in plowing is not merely to stir the soil or to turn it over. It is

to pulverize it so that the plant food elements can be made soluble by the action of sunshine and rain, frost and turning toward the old man, and slowly heat, and also that the roots of the holding out his hand, "I saw you standyoung plants can easily penetrate it in search of these elements. This the ago, when I came up the road."-Somplow cannot do when the soil is wet and only packed more closely together by the pressure of the plow against it. The only hope for success then lies in the future pulverization of the soil by the action of large amounts of manure -"I met Jack Stageloon last evening. plowed under and termenting there, "The hose." - Brooklyn

pulverizing it by chemical action.

FLOWERS, SHRUBS AND TREES.

Among the most beautiful flowers brought from Japan is the fragrant Auratum lily. It is easy of culture and free from enemies. Spring is the time for planting and the large bulbs are the best.

"Hoxey dew" has made its appearance on many of the trees and shrubs around Paris this summer, probably because of the drought. It is a shining, gum-like varaish, and has a sugary taste, but no smell, and cattle like to eat the leaves.

THOSE who sow seeds in the open ground, if it is very dry, should water them once a day, and cover with boards, or some other material that will keep them moist. Great care should be taken to have this removed as soon as they commence to come through the ground.

YOUNG PEOPLE'S SOCIETIES. THERE are now six hundred and fifty-

six young people's societies of Christian Endeavor in England. THE Christian Endeavor societies of Chester, England, have united in holding a series of evangelistic services in the city.

THE United Presbyterian young people are hereafter to observe the second Sunday in June as the young people's day of prayer for colleges.

Mr. W. C. White, formerly a mem ber of the St. Andrew's Chapter of St. James, Kingston, is going out shortly as a missionary to Uganda.

FOR THE THOUGHTFUL.

Correction of error is the plainest proof of energy and mastery. APOTHEGEMS are in history the same as pearls in the sand, or gold in the

mine.-Erasmus.

SIMPLICITY in character, in manners, in style; in all things, the supreme excellence is simplicity. AFFLICTION is a school of virtue; it

corrects levity and interrupts the confidence of sinning .- Atterbury. BETTER follow the sternness of a truth than the glittering delusion of a lie. Men often follow lies because they shine .- N. Y. World.

WITTY AND WISE TROUBLE runs to meet those who go

to borrow it. THE world loses nothing when a bad man dies, no matter how much money he was worth.

It is poor policy to hire a man to watch a bank who believes that stealing chickens is right. THE dismal man generally looks as though he would like to put an iron

roof over the sky if he could. THE world is full of men who intend to become benefactors by and by, who are very slow about going to work.

JEDGE WAXEM'S PROVERBS.

A RUN on a bank is like slingin' mud at a candidate.

THE averidge pattriut don't hav to be koaxed into offis.

Aroused and Regulated

By that purest and beat of botanic alteratives, Hostetter's Stomach Bitters, a dormant liver renews its secretive action and impels the bile into the proper channels. This welcome change is accomplished by a disappearance of the yellow tinge of the alsappearance of the yearow tinge of the skin and cyclells, uneasiness in the right side, constipation, morning nausea, dizzi-ness, furred appearance of the toogue, and sourness of the breath, which accompany liver trouble. Rheumatism, dyspepsia, ma-laria and kidney complaint are removed by the Bitters.

CHARLEY—"So, Jim, you are extravagant enough to pay twenty dollars a dozen for your handkerchiefs. Don't you think that was a good deal of money to blow in!"— Columbia Spectator.

Scurvy and scorbutic affections, pimple and blotches on the skin are caused by in pure blood which Beecham's Pills cure.

Doctor-"You need a change in climate. Patient—"What is the matter with this eli-Chicago Record.

Love pever works by the clock. Tue best thing out-a conflagration .- Life,

Snapows are black, but they have no LANTERN-JAWED people can't always throw

THE Chinese language has only four hundred and fifty words. The rest of it is expressed with freerackers.—Cleveland Plain-

Ir gravestones told the truth the millen

Some people cannot weigh their epinions. There are no scales strong enough. - Galveston News. Fine is a good servant, and, servants, its goodness depends ing its place.—Puck.

world. We never strew flowers grave until after he is dead."— ings.

Ir takes a blockhead a long out what ails him. THE small boy is never as b

when he is eating homema "THE cooking school enlar, domestic sphere." "O, yes ORDER may be Heaven's

was disorder that produce lawyer. - Puck. "What is a confidence in man unworthy of confidence

Or all the persons who get a pulpits, not the least descri the honest fellow who puts :

A RECENT invention convert into kegs and barrels. This

DID YOU

A BETTER GHEW

THE POT INSU: THE C

GOOD COOKING SAPOLIO SHOUL

Commends to public approval the California fiquid laxative remedy, Syrup of Figs. It is pleasant to the taste and by acting gently on the kidneys, liver and bowels to cleaned the system effectually, it promotes the health and comfort of all who use it, and with millions it is the best and only remedy.

THUNES may break through and steal but they can never rob the telephone girl of her rings.—People's Home Journal.

S. K. Coburn, Mgr., Clarie Scott, writes: "I find Hall's Catarrh Cure a valuable remedy." Druggists sell it, 75c.

The fine wheat will insure the farmer and the English sparrow full crops.—Cleveland Piaindealer.

A rain lady becomes still fairer by using Glenn's Sulphur Soap. Hill's Hair and Whisker Dye, 50 cents. Example is as contagious as the smallpox. -Ram's Horn.

August

I had been troubled five months with Dyspepsia. I had a fullness after eating, and a heavy load in the pit of my stomach. Sometimes a deathly sickness would overtake me. I was working for Thomas McHenry, Druggist, Allegheny City, Pa., in whose employ I had been for seven years. I used August Flower for two weeks. I was relieved of all trouble. I can now eat things I dared not touch before. I have gained twenty pounds since my recovery. J. D. Cox, Allegheny, Pa. @

BACHELOR'S BRIDAL. A Complete Novel by

Mrs. H. Lovett Cameron, Author of 'In a Grass County." "Vera Nevill," "A Daughter's Heart," etc.

is contained in Lippincott's Magazine For September (published August 21.)

UNCLE SAM IN THE FAIR. By CAP-TAIN CHARLES KING, U. S. A. IN THE PLAZA DE TOROS. (Illustrated.) By MARRION WILCOX.

A GIRL'S RECOLLECTIONS OF DICKENS, By Mrs. E. W. LATIMER. THE CROSS-ROAD'S GHOST. (Illustrated.) (Notable Stories No. VII.) By MATT CRIM. Also poems, essays, stories, etc., by favorite authors.

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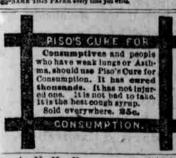
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HAD NOT USED

NDS CLEANLINESS. IN EVERY KITCHEN.